



## Smalls

### Deviled Eggs (GF) 9

6 egg halves with creamy filling, topped with bacon

### Fresh Fruit Bowl 8

seasonal fruit and berries

### Granola Bowls 7

triple berry – yogurt, granola, raspberries, blackberries, strawberries

banana split breakfast bowl – yogurt, granola, caramelized bananas, berries, cocoa nibs

## Salads

### Beet and Spinach Salad (GF) 14

oranges, candied bacon, goat cheese, balsamic

### Protein Bowl (V) 14

seasonal grain, sweet potatoes, edamame, lemon thyme tofu, kale, red leaf, fat-free vinaigrette dressing

### Ahi Tuna Nicoise Salad 18

seared ahi tuna, veggies, egg, crispy wonton noodles, soy-sesame ginger dressing

add chicken 7

add shrimp 9

add scallops 9

add ahi tuna 9

## Sides

Gypsy Spuds 7

Taylor's Pork Roll 6

Pork Sausage 6

Thick Cut Bacon 6

Godshall's Turkey Bacon 8

Texas Toast 4

Yogurt 4

Two Eggs 6

English Muffin 4

## Kids

Pancakes, French Toast Sticks, Chicken & Waffles, Meat & Eggs

**Gypsy Blu proudly serves Philadelphia's own  
La Colombe coffees and espressos.**

## Mains

### Omelet du Jour 14

toast, gypsy spuds

### Bennie du Jour 16

homemade hollandaise, english muffin, gypsy spuds

### Breakfast Tacos 15

soft flour tortillas, scrambled eggs, chorizo, cheddar, pico de gallo, gypsy spuds, salsa fresca

### Gypsy French Toast 13

sliced and browned, strawberry butter, gypsy spuds

### Buttermilk Pancakes 9

gypsy spuds

### Avocado Toast of the Week 11

baguette loaf, add egg 3

### Chicken Salad Croissant 15

house made chicken salad, lettuce, tomato, croissant

### Ahi Tuna BLT 18

seared ahi tuna, bacon, lettuce, tomato, tarragon-shallot mayo, brioche, gypsy spuds

### Shrimp & Castle Valley Grits 18

seared shrimp, cheddar grits, bacon

### Chicken & Waffles 15

panko chicken breast with a warm honey butter

### Biscuits & Gravy 13

creamy sausage gravy over buttermilk biscuits

### Fried Chicken 'n Pickles 16

Panko chicken breast, brioche bun, spicy mayo, slaw, gypsy spuds

### Turkey Monte Cristo 16

sliced turkey, candied turkey bacon, swiss cheese, on french toast, gypsy spuds

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Specialty Craft Cocktails

## Walnut & Broad 12

boardroom gin, aperol, raspberry, lemon

## Cool Me Down 11

boardroom rum, cucumber, lemon, prosecco

## Florecita 12

boardroom tequila, hibiscus lavender, orange liqueur, lemon

## Tea Time 12

boardroom bourbon, earl grey, aromatic and plum bitters

## One In A Melon 11

boardroom vodka, watermelon, lemon, simple

## Wake Up Call 12

boardroom vodka, averta, espresso, vanilla bean

## Bottle Beer

Arizona Hard Tea 5%  
(peach, lemon)

Bud Light 4.2%

Budweiser 5%

Coors Light 4.2%

Corona 4.6%

Corona Light 4.0%

Deschutes Fresh Squeezed IPA 6.4%

Fat Heads Head Hunter IPA 7.5%

Heineken 5%

Miller Lite 4.2%

Michelob Ultra 4.2%

Modelo Especial 4.4%

PBR (16 oz) 4.8%

Smithwick's Red Ale 4.5%

Stateside Seltzers 4.2% (black cherry, orange, cucumber lime mint, pineapple)

Surfside Iced Teas 4.5%

(half&half, peach)

Twisted Tea 5%

Yuengling Lager 4.5%

Heineken 00 Alcohol Free

## Wine on Tap

### White

Chardonnay, Raywood Winery, CA 10

Pinot Grigio, Pio Cuvee, Italy 10

Prosecco, Freschissimo, Italy 10

Sauvignon Blanc, Raywood Winery, CA 10

### Red

Cabernet Sauvignon, Raywood Winery, CA 10

Pinot Noir, Camelot Vineyards, Sonoma, CA 10

Rose, Chapel Idiart, France 10

Red Blend, Charles and Charles, WA 12

## Wine by Glass/Bottle

### White

Riesling, Prost, Germany 11/45

Chardonnay, The Crusher, CA 12/48

Sauvignon Blanc, Arona, New Zealand 11/45

Rose, Broadbent, Portugal 10/42

### Red

Montepulciano, Cantina Valle Tritana, Italy 12/45

Pinot Noir, Unsorted, CA 12/50

Cabernet Sauvignon, Alias, CA 12/50